

La Lanterna

WEST END

• EST. 2017 •

STARTER

Zuppa del Giorno

Freshly made soup of the day with crusty bread

Bocconcini di Melanzane

Grilled aubergines topped with buffalo mozzarella & fresh tomato sugo

Crostino Rustica

Toasted sourdough topped with pesto, cherry tomatoes & soft burrata cheese

Impepate di Cozze

Fresh mussels cooked in white wine, garlic, parsley & extra virgin olive oil

Arancini al Ragu

Crispy fried rice balls in breadcrumbs filled with slow cooked beef served with tomato & pepper dip

MAIN

Lasagna al Forno (Veg option available)

Traditional Homemade lasagne with a rich Bolognese & Bechamel sauce

Insalata Di Gamberoni

Grilled King Prawns & avocado on mixed leaves with roasted pine nuts with lemon & lime dressing

Tagliata di Pollo

Crispy fried breast of chicken in golden breadcrumbs on cheese sauce, served with sauté mushrooms and roast potatoes

Risotto Estiva

Italian lemon risotto with asparagus, peas and broccoli finished with Parmesan

Rigatoni alla Gricia (veg option available)

Fresh short pasta with Guanciale, Pecorino cheese, cream & black pepper

DESSERT

- * Dessert of the day *
- * Crème Brulee *
- * Pannacotta all'amarena *
- * Mix ice cream *

LUNCH

2 Course Lunch	£19.95
3 Course Lunch	£25.95

Monday – Sunday 12pm – 2.30pm

PRE-THEATRE

2 Course Pre-Theatre	£24.95
3 Course Pre-Theatre	£30.95

Monday – Thursday 5pm – 5.30pm

Max table time 2 Hours from reservation time

10% service charge on tables of 5 or more | Should you suffer from any known specific food allergies, please advise your Server when ordering | Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces. | Gluten free pasta is available upon request, and we are happy to accommodate any specific dietary requirements.

Good
Food
Brings
People
Together

La Lanterna
West End
2017